



## Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact [support@jstor.org](mailto:support@jstor.org).

(4) That where the maximum of sediment is shown to habitually exist in milk tested as aforesaid at any creamery it will constitute sufficient cause to rate the milk as grade C, with the right of said board to exclude such milk from the city of New York when such conditions continue.

**Foodstuffs—Protection of. (Reg. Bd. of H., Feb. 10, 1913.)**

*Resolved*, That section 46 of the sanitary code of the department of health be, and the same is hereby, amended so as to read as follows:

SEC. 46. No food, except fruits and vegetables that are peeled, pared, or cooked before consumption, shall be kept, sold, or offered for sale, or be displayed or transported unless protected from dust, dirt, flies, or other contamination. The term "food" as herein used shall include every article of food and every beverage used by man and all confectionery.

**Meat, Vegetables, and Milk—Unsound or Unwholesome not to be Sold. (Reg. Bd. of H., Feb. 25, 1913.)**

*Resolved*, That section 42 of the sanitary code be, and the same is hereby, amended so as to read as follows:

SEC. 42. No meat, vegetables, or milk, not being then healthy, fresh, sound, wholesome, or safe for human food or the meat of any animal that died by disease or accident, shall be brought into the city of New York or held, kept, offered for sale, or sold as such food anywhere in said city; nor shall any such food, substance, or articles be kept or stored therein. The term "meat" as herein used shall include fish, birds, eggs, and fowl; the term "vegetables" shall include any product, substance, or article used as and for human food other than milk or meat; the term "not sound" shall include any vegetable that is wormy and all wormy vegetables, when used or intended for use as herein mentioned, are prohibited. For the purpose of this section, any meat, vegetables, or milk in possession of, or held, kept, or offered for sale by a dealer in food shall prima facie be deemed to be held, kept, and offered for sale as human food.

**Copper Salts—Foods Greened with not to be Sold. (Reg. Bd. of H., Apr. 22, 1913.)**

*Resolved*, That this board regards as adulterated, under the sanitary code, foods greened with copper salts; and be it further

*Resolved*, That on and after June 1, 1913, no foods greened with copper salts shall be brought into the city, held, kept, or offered for sale therein.

**Eggs, Broken Out—Permit Required for Selling—Adulteration Prohibited—Selling Spot Eggs Forbidden. (Reg. Bd. of H., June 3, 1913.)**

*Resolved*, That section 48a of the sanitary code be, and the same is hereby, amended so as to read as follows:

SEC. 48a. No person shall break out eggs for sale or conduct the business of breaking out eggs to be canned, frozen, dried, or used in any other manner in the city of New York, and no eggs broken from the shell, whether canned, frozen, dried, or treated in any other manner shall be received, held, kept, sold, offered for sale, or delivered in the city of New York without a permit from the board of health and subject to the conditions thereof, and subject also to the rules and regulations adopted by the said board of health.

(a) No person shall receive, hold, keep, sell, or offer for sale or deliver as or for food, or to be used in food, in the city of New York, any canned, frozen, or dried eggs, or eggs broken from the shell, which are adulterated or to which has been added any poisonous ingredient or any ingredient which may render such eggs injurious to health,

or to which has been added any antiseptic, preservative, or foreign substance not evident and not known to the purchaser or consumer, or which shall contain filthy, decomposed, or putrid animal matter.

(b) No person shall keep, sell, or offer for sale as food for man any "spots" or "spot eggs." Such eggs in the possession of a dealer in food shall prima facie be deemed to be held, kept, and offered for sale as such food.

The term "spots" and "spot eggs" when used herein means all eggs that are partially hatched, broken yolked, blood ringed, or veined; and all unsound eggs, including those affected by moulds or which are partly decomposed or that have become sour.

**Eggs, Breaking Out for Food—Regulation of Business of. (Reg. Bd. of H., June 3, 1913.)**

*Resolved*, That the following rules and regulations governing the business of breaking out of eggs for food purposes in the city of New York be, and the same are hereby, adopted, to take effect on and after July 1, 1913.

*Equipment.*—1. The floor of the room in which the business of breaking eggs is conducted must be constructed of concrete, asphalt, or some other approved non-absorbent material, and properly graded to a sewer-connected drain.

2. The walls and ceiling must be provided with a smooth, hard finish approved by the department of health, and must be so constructed that there be no ledges on which dust or dirt can collect; all joints shall be the so-called "cove," or sanitary, joints.

3. All benches and tables must be constructed of a hard, smooth material, and be readily accessible for thorough cleansing.

4. The room where eggs are broken out must be adequately lighted and ventilated and shall be furnished with an adequate supply of running hot and cold water.

5. All doors and windows in these establishments shall be adequately screened to prevent the entrance of flies and other insects.

6. Proper apparatus for immediately cooling the eggs to a temperature of less than 45° F. must be installed in all establishments where eggs are broken out for food purposes.

7. The permit granted by the board of health to break out eggs shall be properly framed and conspicuously displayed.

*Methods.*—8. Eggs which are known commercially as "light leakers," and where the contents are sweet and clean, may be broken out for food purposes provided said eggs have been kept in a clean and sanitary manner, approved by the department of health and properly protected from dust, dirt, and other contaminating matter.

9. No person shall break out for food purposes eggs which are known as "spots" and defined as such in the sanitary code.

10. All persons engaged in the said business shall thoroughly cleanse their hands before beginning work.

11. No receptacle containing eggs broken from the shell shall be allowed to remain uncovered except the receptacle into which the eggs are actually being broken.

12. Eggs broken from the shell intended for food purposes shall be deemed adulterated if the temperature of such eggs is above 45° F.

13. During the process of breaking out eggs for food purposes any eggs found to be unfit for such use shall be immediately denatured.

14. The term "denatured" when used herein refers to the treatment of eggs with a substance the presence of which on the eggs prevents their use for human food.

15. Proper receptacles for "spot" eggs shall be provided in the candling room and receptacles shall at all times contain a suitable denaturant; such receptacles shall also be stenciled with 2-inch block letters, "Spot eggs denatured with . . . . .," followed by the name of the denaturant.

16. All persons engaged in the said business shall be provided with outer garments of washable material, which shall be clean at the beginning of each day's work.